INFINITELY YOU
UNFORGETTABLE. INSPIRED BY YOU.
LET US BRING YOUR SPECIAL DAY TO LIFE AT THE

SAN FRANCISCO AIRPORT MARRIOTT WATERFRONT

OUR EXPERTS WILL GO ABOVE AND BEYOND TO MAKE YOUR VISION, YOUR TASTES, YOUR DREAMS COME TRUE FOR AN UNFORGETTABLE HAPPILY EVER AFTER THAT EXCEEDS EVERY EXPECTATION.
YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR "I DOs"
Ceremony Includes

- **White Aisle Runner,**
  Provided by Flowers & Events by Dani

- **White Chair Covers**
  Provided by Flowers & Events by Dani

- **Elevated Stage**
  Subject to availability based on ceiling height, package price not discounted if not utilized

- **Rehearsal Time**
  Date and time based on hotel availability

Ceremony Rental

<table>
<thead>
<tr>
<th>Guest Range</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>50 – 80 Guests</strong></td>
<td>$2,500.00</td>
</tr>
<tr>
<td>San Ramon or Bayside I</td>
<td></td>
</tr>
<tr>
<td><strong>81 – 145 Guests</strong></td>
<td>$3,000.00</td>
</tr>
<tr>
<td>Bayside 2</td>
<td></td>
</tr>
<tr>
<td><strong>Up to 120 Guests</strong></td>
<td>$4,500.00</td>
</tr>
<tr>
<td>Outside Ceremony</td>
<td></td>
</tr>
<tr>
<td><strong>151 – 300 Guests</strong></td>
<td>$4,500.00</td>
</tr>
<tr>
<td>Junior Ballroom</td>
<td></td>
</tr>
<tr>
<td><strong>275 – 400 Guests</strong></td>
<td>$6,500.00</td>
</tr>
<tr>
<td>Grand Ballroom Salon F</td>
<td></td>
</tr>
<tr>
<td><strong>401 – 800+ Guests</strong></td>
<td>$10,000.00</td>
</tr>
<tr>
<td>Grand Ballroom Salons as Required</td>
<td></td>
</tr>
</tbody>
</table>

**Audio Visual** - requirements including but not limited to microphone, sound system, draping and specialty lighting, will be priced and contracted separately by Hotel’s onsite A/V Provider, AVMS.

**Fire Ceremony** – The Airport Marriott Waterfront permits a small open flame in the ballroom space with approval of the fire container by the hotel event staff. These requirements will be discussed in detail with your Event Manager during the planning phase of your event.

Upon hotel’s approval of an indoor fire ceremony, a fire watch fee of $200.00 will be charged in addition to the facility fee.

All prices noted above are subject to service fees and tax currently 25% service fee and 9% sales tax.
YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.
Your Wedding Day at the San Francisco Airport Marriott Waterfront Includes

- Six Hour Event: 11:00am – 5:00pm OR 6:00pm – midnight
- One Glass of Champagne for Celebratory Toast per person
- Wine Service - 2 Bottles of House Wine per Table of 10
- Wedding Cake Cutting Service Fee Waived
- Up to (2) Cultural Items May be Brought in to Supplement Reception
- Bartender Service Fee Waived: (1) Bartender for every 100 guests provided
- Professional Banquet Captain and Wait Staff
- Private Menu Tasting prior to Wedding with our Chef and Event Manager
- Round Tables of 10 or Squares, White Floor Length Table Linens, Chairs, Martini Centerpieces, Votive with LED Lights
- Head Table Staging or Sweethearts Table setup, Dance Floor, Cake Table, Book Signing Table, Reception Cocktail Lounge Setup in Foyer, DJ Table and Power Source
- A Dance Floor and Stage for your Band or Disc Jockey
- Complimentary Upgrade to an Executive Suite for the Bride & Groom at the discounted group rate. Should you have at least 10 guest rooms actualize, room will be complimentary
- Complimentary Chilled Bottle of Champagne with Fresh Strawberries delivered to Bridal Suite
- Breakfast Buffet for Two at Hangar Steak Restaurant the Morning following the Event
- Complimentary self-parking for Bride & Groom and Parents of Bride & Groom
- Special Group Rate for Friends and Family
- Reduced self parking Fee to $10.00 per Car for Duration of Event/$12.00 for Overnight Guests
- Double Marriott Rewards Points!

- The Outside Catering Package has separate inclusions, please refer to page 10 for details.
One Hour Reception
Offering Unlimited Flow of Sparkling Apple Cider and Fruit Punch
Bruschetta Display (2 pieces per person)

Three Course Luncheon
Served with Fresh Baked Breads and Rolls
Ice Tea Provided with Dinner

First Course - Please Select One
BLT Salad
Iceberg Lettuce, Peppered Bacon, Heirloom Tomatoes, Bleu Cheese Crumbles

Caesar Salad
Hearts of Romaine, Parmesan Crisp, Grilled Focaccia Croutons

California Salad
Organic Greens, Roasted Beets, Pomegranate Dressing

Second Course
(Entrée Selections from other Menus may be substituted)

Pistachio Pesto Crusted Chicken
with Natural Au Jus, Sundried Tomato Arugula Risotto

Seared Pacific Salmon
With Spring Leek Relish,
Sautéed Greens, and Lemon Basil Cream Sauce

Vegetarian/Vegan Meals
Selections available at time of Tasting

Third Course - Please Select One
Chocolate Mousse Cake
with Cream Anglaise, and Fresh Berries

Lemon Gelato
Swirled with Limoncello
and Served in a Champagne Glass

Dessert Served with
Freshly Brewed Royal Cup Dakota Roast Coffee
and Organic Bigelow Tea Selections

$65.00++ per person

All prices subject to service fees and taxes in effect at time of event. Currently 25% service fee and 9% sales tax
One Hour Reception
Unlimited Flow of Sparkling Cider & Fruit Punch
(2) Passed Hors d’oeuvres per person

Three Course Luncheon
Served with Fresh Baked Breads and Rolls

Ice Tea Provided with Lunch

First Course- Please Select One
Butter Lettuce and Red Oak Leaves, with Red and Yellow Cherry Tomatoes, Gruyere Cheese, Garlic Crostini, and Toasted Pistachios in a Dijon Vinaigrette

Baby Arugula with Roasted Beets
Marcona Almonds, and Blueberries in a Champagne Vinaigrette

Goat Cheese Caesar Salad
with Baby Red and Green Romaine, Roasted Cherry Tomatoes
Kalamata Olives, and Ciabatta Croutons

Second Course
(Entrée Selections from other Menus may be substituted)

Pan Seared Airline Chicken Breast
with Boursin Cheese Polenta, Wilted Spinach

Broiled Pacific Salmon with Orange Miso Glaze
Served on a Bed on Lo-Mien Noodles

Grilled Rib Eye Steak with Red Onion Marmalade
3 Cheese Scallop Potatoes, Garlic Spinach

Vegetarian/Vegan Meal
Selections available at time of Tasting

Third Course- Please Select One
Lavender Crème Brulee
Dulce de Leche Cake
Caramel Drizzle with Chocolate Shavings

Wedding Cake Provided by Copenhagen Bakery or The Cakery

Dessert Served with
Freshly Brewed Royal Cup Dakota Roast Coffee
and Organic Bigelow Tea Selections

$75.00++ per person

All prices subject to service fees and taxes in effect at time of event. Currently 25% service fee and 9% sales tax
WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.
Outside Catering

The San Francisco Airport Marriott Waterfront is one of the few full service Hotels in the Bay Area offering a Package which allows guests to provide their own Catering Services. Our Hotel will provide an elegant atmosphere, professional planning and outstanding guest service.

Package Includes

- Banquet Room Rental Waived
- Choice of House Linens
- House China, Flatware, Glassware
- Buffet Setup including: Chafing Dishes with Serving Utensils
- Large Martini Glass Centerpieces with Floating Candles
- Head Table, Cake Table, Gift Table, Guest Book Table
- Hardwood Dance Floor
- Tables, Chairs, Dance Floor Setup, Staging for DJ or Band
- Wedding & Specialty Cake Cutting Service
- Experienced Event Manager
- Freshly Brewed Royal Cup Dakota Roast Coffee and Organic Bigelow Tea, Served with Clients Dessert
- One Complimentary Upgrade to an Executive King Suite at the Group Rate or Waived all together with a minimum of 10 guest rooms actualize
- Special Guest Room Rates available for your Family and Friends
- Reduced Self Parking Fee to $10.00 per car for Duration of Event/$12.00 for Overnight Guests
- One Server per 30 guests for Buffet Service

$29.00 per person for Breakfast Buffet Presentation
$39.00 per person for Lunch Buffet Presentation
$49.00 per person Dinner Buffet Presentation

- For Plated Meals, Hotel will staff (1) server per 20 guests for an additional 10.00 per person

All prices subject to service fees and taxes in effect at time of event currently 25% service fee and 9% sales tax
Something Borrowed
Evening Wedding Package

One Hour Reception
Unlimited Flow of Sparkling Cider & Fruit Punch and
Gourmet Cheese Display

Three Course Dinner
Served with Fresh Baked Breads and Rolls
Ice Tea Provided with Dinner

First Course - Please Select One
Butter Lettuce and Red Oak Leaves with Red and Yellow Cherry Tomatoes, Gruyere Cheese, Garlic Crostini, and Toasted Pistachios in a Dijon Vinaigrette

Local Garden House Salad
Organic baby greens, Kalamata Olives, Grape Tomatoes, Cucumber, Radishes, Fresh Herbs, Lemon Herb Vinaigrette

Caesar Salad
Hearts of Romaine, Parmesan Crisp, Grilled Focaccia Croutons

Second Course
(Entrée Selections from other Menus may be substituted)
Grilled French Breast of Chicken
Wild Mushroom, Goat Cheese Polenta

Cedar Wrapped Salmon
Julienned Leeks, Shiitake Mushrooms, Coconut Scented Jasmine Rice, Baby Bok Choy

Vegetarian/Vegan Meal
Selections available at time of Tasting

Third Course - Please Select One
Crème Brulee & Berries
A layer of raspberry sauce topped with a creamy custard, mixed berries and caramel

Mango Panna Cotta

Dessert Served with
Freshly Brewed Royal Cup Dakota Roast Coffee
and Organic Bigelow Tea Selections

$80.00++ per person

All prices subject to service fees and taxes in effect at time of event. Currently 25% service fee and 9% sales tax
One Hour Reception
Unlimited Flow of Sparkling Apple Cider and Fruit Punch

(2) Hors d'oeuvres per person

Three Course Dinner
Ice Tea Served with Dinner

Served with Fresh Baked Breads and Rolls

First Course - Please Select One

BLT Wedge Salad
Iceberg Lettuce, Peppered Bacon, Heirloom Tomatoes, Bleu Cheese Crumbles

California Salad
Organic Greens, Roasted Beets, Pomegranate Dressing

Watermelon Arugula Salad
Heirloom Tomatoes, Candied Walnuts, Cana de Oveja Chesse

Second Course
(Entrée Selections from other Menus may be substituted)

Grilled Chicken Cordon Bleu
Wild Sundried Tomato, Brie Cheese, Arugula Risotto

Parmesan Crusted Sea Bass
Julienned Leeks, Shiitake Mushrooms,
Coconut Scented Jasmine Rice, Baby Bok Choy

Dry Rub New York Steak
Chianti Reduction, Roasted Fingerling Potatoes, French Petite Haricot Vert

Vegetarian/Vegan Meal
Selections available at time of Tasting

Third Course – Please Select One

Chocolate Mousse Cake Cream Anglaise, and Fresh Berries

Lemon Gelato Swirled with Limoncello
Served in a champagne glass

Wedding Cake Provided by Copenhagen Bakery or The Cakery

Dessert Served with
Freshly Brewed Royal Cup Dakota Roast Coffee
and Organic Bigelow Tea Selections

$85.00++ per person

All prices subject to service fees and taxes in effect at time of event, currently 25% service fee and 9% sales tax
A Life Time of Happiness  
Evening Wedding Package  

One Hour Reception  
Unlimited Flow of Sparkling Fruit Punch and (2) Hors d’oeuvres per person  

BUFFET OPTIONS  
Ice Tea Served with Dinner  
Served with Fresh Baked Breads and Rolls  

A Taste of San Francisco  
Roasted seasonal vegetable antipasto  
Mixed greens, Tuscan artichoke, English cucumber, tomatoes, goat cheese thyme dressing  
Pistachio pesto crusted chicken  
Braised short ribs with thyme demi glaze  
Rock shrimp, orrecchiette pasta, roasted tomatoes  
Oven roasted baby squash  
Goat cheese and fresh herb polenta  
Assorted petite cakes and mousses, mini parfaits  
Freshly Brewed Coffee, Tea and Decaf  

OR  

Bayside Retreat  
Grilled hearts of romaine, focaccia croutons, Kalamatta olives, anchovy vinaigrette  
Caprese skewer salad with port balsamic glaze  
Lemon rosemary roasted quartered chicken  
Citrus au jus  
Salmon a la plancha  
Grapefruit citrus beurre blanc  
Oven roasted red potatoes  
Honey glazed pariscian carrots, pearl onions  
Tiramisú  
Banana foster pie  
Freshly Brewed Coffee, Tea and Decaf  

$98.00++ per person  
All prices subject to service fees and taxes in effect at time of event, currently 25% service fee and 9% sales tax
Forever Yours
Evening Wedding Package

One Hour Reception

One Hour of Open Bar Featuring
Premium Brand Liquors during the Cocktail Reception

Unlimited Flow of Champagne & Sparkling Cider

Sparkling Citrus Fruit Punch with Fresh Fruit Garnish

Gourmet Cheese Display

Vegetable Crudités Display

Butler Passed Hors d’Oeuvres
Select (2) Items from the following options

Cold Hors d’Oeuvres
Antipasti Kabobs
Peppered Lamb Crostini
Tomato, Basil Bruschetta with Parmesan Cheese
Salmon Rose with Caviar
Crostini with Gorgonzola

Hot Hors d’Oeuvres
Trio Mushroom Tart
Petite Fig & Caramelized Onion Puff
Crisp Fried Crab Cake, Lemon Remoulade
Peking Duck Spring Roll
Petite Gorgonzola Cranberry Puff

Salad Selections
Served with Fresh Baked Breads and Rolls

Spring & Summer Salads
Mache and Frisée Lettuce with Heirloom Tomatoes
Buffalo Mozzarella Cheese, and Basil Salt in a Pomegranate Balsamic Vinaigrette

Butter Lettuce and Red Oak Leaves, with Red and Yellow Cherry Tomatoes, Gruyere Cheese, Garlic Crostini, and Toasted Pistachios in a Dijon Vinaigrette

Spring Mix with Teardrop Tomatoes, Grilled Peaches Pt. Reyes Blue Cheese, and Pistachios With a Plum Vinaigrette

Fall & Winter Salads
Baby Spinach with Muscato Poached Pears
Gorgonzola Cheese, and Candied Walnuts in a Citrus Vinaigrette

Seasonal Mixed Greens with Gala Apples Sundried Cranberries, Toasted Pumpkin Seeds and Pt. Reyes Blue Cheese in an Apple Cider Vinaigrette

Butter Lettuce with Blood Oranges, Roasted Beets Toasted Hazelnuts, and Feta Cheese in a Red Wine and Honey Vinaigrette
Entrée Selections
Select Two Entrees or One Duet Entrée plus a Vegetarian/Vegan Meal
Price of higher entree will apply for all selections

**Single Entrée**
Vegetarian/Vegan Selections available at time of Tasting $120.00

*Maple Glazed Chicken* $120.00

*Stuffed Free Range Chicken* $122.00

*Artichoke Roasted Peppers, Asparagus Veloute* 

*Oven Roasted Salmon, Garlic Spinach, Tomato Fondue* $124.00

*Pan Seared Sea Bass with Citrus Beurre Blanc, Basil Oil* $126.00

*Red Wine Marinated New York Steak Celeriac Yukon Puree, Demi Glace* $128.00

*Thyme Crusted Filet Mignon, Caramelized Shallots, Port Wine Sauce* $130.00

**Duet Entrée**
*Char-Grilled Chicken Breast, Lemon Jumbo Prawns Stone Fruit Chutney* $137.00

*Pan Seared Chicken Breast, Grilled Filet Mignon* $140.00

*California Sea Bass, Syrah Braised Short Ribs* $140.00

*New York Steak, Glazed Salmon Filet Vine Tomato Butter* $142.00

*Citrus Prawns, Herb Crusted Filet of Beef Caramelized Shallots, Port Wine Sauce* $142.00

**Sides – Please Select Two**

<table>
<thead>
<tr>
<th>Roasted Seasonal Vegetables</th>
<th>Wild Mushroom Goat Cheese Polenta</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Asparagus</td>
<td>Three Cheese Scallop Potatoes</td>
</tr>
<tr>
<td>Green Bean Almondine</td>
<td>Roasted Garlic, Fingerling Potatoes</td>
</tr>
<tr>
<td>Rosemary and Honey Glazed Carrots</td>
<td>Mushroom, Pancetta or Sundried Tomato Risotto</td>
</tr>
<tr>
<td>Garlic Spinach or Creamed Spinach</td>
<td>Three Potato Au Gratin</td>
</tr>
<tr>
<td>Mediterranean Cous Cous, Citrus Sauce</td>
<td>Pumpkin Orzo Pasta</td>
</tr>
<tr>
<td>Roasted Root Vegetables</td>
<td>Sweet Potato, Chorizo Hash, Veil Au Jus</td>
</tr>
</tbody>
</table>

**Third Course- Please Select One**
Selection of Dessert Options
Or

Wedding Cake provided by Copenhagen or The Cakery
Served with Freshly Brewed Royal Cup Dakota Roast Coffee
and Organic Bigelow Tea Selections

This package includes chair covers with your choice of colored sash

All prices subject to service fees and taxes in effect at time of event. Currently 25% service fee and 9% sales tax
## WHITE WINES AND CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Magnolia Grove by Chateau St. Jean, Pinot Grigio, California</td>
<td>$45 / PER BOTTLE</td>
</tr>
<tr>
<td>Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand</td>
<td>$55 / PER BOTTLE</td>
</tr>
<tr>
<td>Magnolia Grove by Chateau St. Jean, Chardonnay, California</td>
<td>$45 / PER BOTTLE</td>
</tr>
<tr>
<td>Chateau St. Jean, Chardonnay, North Coast, California</td>
<td>$45 / PER BOTTLE</td>
</tr>
<tr>
<td>Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, California</td>
<td>$52 / PER BOTTLE</td>
</tr>
<tr>
<td>Kenwood Vineyards, Chardonnay, “Six Ridges”, Russian River Valley, Sonoma County, California</td>
<td>$52 / PER BOTTLE</td>
</tr>
<tr>
<td>J. Lohr, Estates Chardonnay 11 Riverstone, Arroyo Seco, Monterey, California</td>
<td>$65 / PER BOTTLE</td>
</tr>
<tr>
<td>Magnolia Grove by Chateau St. Jean, Rose, California</td>
<td>$45 / PER BOTTLE</td>
</tr>
<tr>
<td>Segura Viudas, Brut, Cava “Aria”, Catalonia, Spain</td>
<td>$44 / PER BOTTLE</td>
</tr>
<tr>
<td>La Marca Prosecco, Extra Dry, Veneto Italy NV</td>
<td>$45 / PER BOTTLE</td>
</tr>
</tbody>
</table>

## RED WINES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Line 39, Pinot Noir, California</td>
<td>$53 / PER BOTTLE</td>
</tr>
<tr>
<td>Erath, Pinot Noir, Oregon</td>
<td>$58 / PER BOTTLE</td>
</tr>
<tr>
<td>Chalk Hill, Pinot Noir, Sonoma Coast, Sonoma County, California</td>
<td>$55 / PER BOTTLE</td>
</tr>
<tr>
<td>Mohua Wines, Pinot Noir, Central Otago, New Zealand</td>
<td>$68 / PER BOTTLE</td>
</tr>
<tr>
<td>Magnolia Grove by Chateau, St Jean, Cabernet Sauvignon, California</td>
<td>$45 / PER BOTTLE</td>
</tr>
<tr>
<td>Avalon Cabernet Sauvignon, California</td>
<td>$45 / PER BOTTLE</td>
</tr>
<tr>
<td>Estancia, Cabernet Sauvignon, Paso Robles, California</td>
<td>$54 / PER BOTTLE</td>
</tr>
<tr>
<td>Columbia Crest, Cabernet Sauvignon, “H3”, Horse Heaven Hills, Washington</td>
<td>$55 / PER BOTTLE</td>
</tr>
<tr>
<td>Aquinas, Cabernet Sauvignon, North Coast, California</td>
<td>$62 / PER BOTTLE</td>
</tr>
<tr>
<td>Alamos, Malbec, Mendoza, Argentina</td>
<td>$48 / PER BOTTLE</td>
</tr>
<tr>
<td>J. Lohr Estates, Merlot, “Los Osos”, Paso Robles, California</td>
<td>$45 / PER BOTTLE</td>
</tr>
<tr>
<td>Magnolia Grove by Chateau, St Jean, Merlot, California</td>
<td>$45 / PER BOTTLE</td>
</tr>
<tr>
<td>Raymond Vineyards, Merlot “Reserve Selection”, Napa Valley, California</td>
<td>$58 / PER BOTTLE</td>
</tr>
</tbody>
</table>

## BEERS

### Domestic
- Budweiser
- Bud Light

### Imported
- Heineken
- Corona extra

### Craft
- Sierra Nevada pale ale

### Regional craft
- Anchor Steam
- Amstel Light

All prices subject to service fees and taxes in effect at time of event, currently 25% service fee and 9% sales tax
**TOP SHELF - PREMIUM**
- Grey goose vodka
- Bacardi superior light rum
- Patron silver tequila
- Crown royal Canadian whiskey
- Johnny walker black scotch
- Jack Daniels Tennessee whiskey
- Bacardi superior light rum
- Bombay sapphire gin
- Knob Creek
- Hennessy privilege VSOP

**PREMIUM - WELL**
- Absolut Vodka
- Bacardi Superior
- Captain Morgan Original Spiced
- Tanqueray Gin
- Dewars White Label
- Maker's Mark
- Jack Daniel's
- 1800 Silver Tequila Canadian Club
- Hennessy VS

All prices subject to service fees and taxes in effect at time of event, currently 25% service fee and 9% sales tax.
CASH BAR
(priced per beverage)
martini pour | premium $15
cocktails | premium $15
martini pour | top shelf $16
cocktails | top shelf $16
cordials | $16
domestic beer | $8
premium beer | $10
house wine | $12
premium california wine | $14
bottled water | $6
soda | $6
juice | $6

HOSTED BAR
(priced per beverage)
martini pour | premium $14
cocktails | premium $14
martini pour | top shelf $15
cocktails | top shelf $15
cordials | $15
domestic beer | $7
premium beer | $9
house wine | $10
premium california wine | $12
bottled water | $6
soda | $6
juice | $6

Wine Corkage $25.00 per bottle
(25 guest minimum)

HOSTED BAR PRICES
(package includes full bar set-ups/priced per person)
1st hour: premium $24 | top shelf $30
2nd hour & each additional hours: premium $18 | top shelf $24

beer and wine
(package includes assorted domestic and international beers)
1st hour: premium $20 | top shelf $24
2nd hour & each additional hours $18 | top shelf $20

A bartender fee of $250.00 per bartender will apply for up to 2 hours each additional hour is $75.00

All prices subject to service fees and taxes in effect at time of event, currently 25% service fee and 9% sales tax
PREFERRED VENDORS

**Flowers & Decor**
Mindy Rosenberg  
(847) 826-2184  
Mindros@aol.com

Tomobi Floral Art  
(650) 483-2622  
www.tomobi.com  
tomoko@tomobi.com

Flowers and Events by Dani  
(650) 898-5014  
Flowersandeventsbydani.org  
flowersandeventsbydani@gmail.com

**Bakeries**
Copenhagen Bakery  
(650) 342-1357  
www.copenhagenbakery.com  
info@copenhagenbakery.com

The Cakery  
(650) 344-1006  
www.burlingamecakery.com  
cakeryburlingame@att.net

**Production**
Ice Illusions  
David Fong (510) 681-5781  
david@iceillusions.com  
www.iceillusions.com

Rick Herns Productions  
(650) 324-3200  
rick@rickhernsproductions.com  
www.RickHernsProductions.com

Impact Destination Events  
(415) 766-4170  
www.impacteventsdmc.com

**Photography & Video**
Noemi Enriquez Photography  
Photographer/Videographer/Photo Booth  
Noemi Enriquez (707) 342-7880  
info@noemienriquez.com  
www.noemienriquez.com

Sharon Hoyt Photography  
Sharon Hoyt (916) 749-2268  
schoyt@comcast.net  
www.sharonhoytphotography.com

Kao Saefong  
(510) 367-6800  
kao@phroyale.com

Chris Photography  
Videographer & Photographer  
Chris Suen (408) 840-2289  
chrisphotographer@gmail.com

Jeng Lim Photography  
James Lim (415) 819-4888  
Jenglim.photography@gmail.com  
www.jenglimphotography.500px.com

**Hair & Make-Up**
I Do's Wedding Hair Services  
Dianna Perona (650) 787-9820

Hair & Make Up Artist  
Alair Lackey (707) 205-7060  
AlairDollface@gmail.com

WowPretty Professional  
(415) 871-5512  
Jira.wowpretty@gmail.com  
www.wowpretty.com

**Transportation Services**
AAA Limousine  
(800) 969-5466  
www.aalimo.com  
info@aalimo.com

King’s VIP Transportation  
(415) 282-2808  
www.kingstours.sf.com

**DJ’s & Entertainment**
Blackjack with Roberta Christenson  
(415) 564-2121  
roberta@21funcasino.com

Alfredo E. Aguilar  
(415) 724-0224  
djmixtek@gmail.com  
Mixcrate.com/djmixtek

Aykut Events  
Aykut (415) 260-9920  
aykut@aykutevents.com  
www.AykutEvents.com

Kao Saefong Photo Booth Royale  
(888) 360-3686

Changing Lanes  
(801) 654-7349  
CJ Drisdom Tour Manager  
info@changinglanesband.com  
Changinglanesband.com

Bay Music & Entertainment  
(415) 982-8000  
kent@baymusic.com  
www.baymusic.com

**Event Rentals**
MITA Events INC.  
(510) 552-5089  
info@mitaevents.com  
www.mitaevents.com

Flowers and Events by Dani  
(650) 898-5014  
Flowersandeventsbydani.org  
flowersandeventsbydani@gmail.com

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